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Had an Idea.

William was a clever youngster, but his cleverness sometimes led him into funny mistakes. Once when he was traveling with his family they stopped for breakfast at a restaurant. William was permitted to make his own choice of food, but after the waiter had gone he grew doubtful of his wisdom in choosing and said, "I wish I could counteract that order."

Food for Thought.

Trust in Providence and keep your powder dry.

WHAT PIE FOR THANKSGIVING?

Who ever heard of a real Thanksgiving dinner without mince pie?

It can't be done.

There may be cakes and cookies and puddings and all kinds of sweet things but unless there is mince pie there just isn't any real Thanksgiving dinner.

And since it takes mince pie to top off the feast dinners, wouldn't it be a good idea to have mince pie to top off many of the other good meals? Wouldn't it just make the meal on many occasions?

As you probably know, NONE SUCH MINCE MEAT comes in an up-to-date package form—secure from handling; is moderate in price; and becomes three times the package weight when you add the necessary moisture. It is the economical way to buy mince meat because it prevents waste.

The package recipes are good for pies, cakes, puddings, and cookies.

Try a NONE SUCH War Pie—no top crust. Saves flour, shortening, labor, money—half the crust. Helps the U. S. Food Administration.

The pie that is good enough for Thanksgiving dinner is good enough for all other meals—breakfasts, lunches, suppers, and in the dinner pail. Try it with NONE SUCH MINCE MEAT.



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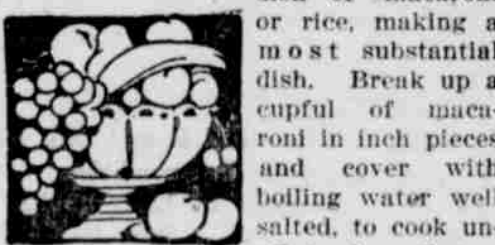
The KITCHEN CABINET

A mind without convictions is like a road that begins everywhere and leads nowhere.

Marriage is never a failure—but sometimes the man or woman is.

ECONOMICAL DISHES.

A ball or two of well-seasoned hamburger steak is sufficient to season a dish of macaroni or rice, making a most substantial dish. Break up a cupful of macaroni in inch pieces and cover with boiling water well salted, to cook until tender. Put a layer of the cooked macaroni in a casserole or granite baking dish, add bits of the cooked hamburger, a little onion juice and celery salt, a little broth or butter and water, repeat until the macaroni is used. Place in the oven and bake for a half hour. Green peppers and tomatoes may be used for seasoning, if so desired.



Where chestnuts are plentiful they may make most dainty, nutritious, and at the same time, attractive dishes. Chestnuts contain carbohydrates which need cooking to make them more easily digested. Score the shell and drop them into a hot frying pan to blanch, when blanched remove the shell and thin brown skin and the nut is ready for various uses. Cooked until tender, mashed and seasoned with fat which it lacks, salted and peppered, it may be served as a vegetable with steak.

Chestnut Cakes.—Shell and blanch some good chestnuts, then cook in boiling salted water until tender. Rub them through a sieve and to every half cupful add the yolk of an egg, salt, white pepper, celery salt, and onion juice and Worcestershire sauce, to season highly. Make into neat cakes, brush with beaten egg, roll in fine crumbs, and fry in smoking hot fat. Serve as meat.

Mock Mashed Potatoes.—Cook a pound of chestnuts for a quarter of an hour, peel and skin them, and cook in a quart of milk until very soft. Add two tablespoonfuls of butter, one teaspoonful of sugar, and a teaspoonful of salt. Rub through a sieve and serve the same as mashed potatoes. This makes a nice vegetable to serve with chicken, and it has the additional advantage that it can be eaten by those to whom potatoes are denied.

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Nellie Maxwell

Why a Rostrum?

The word rostrum is of Roman origin. The rostrum was a platform, or elevated place, in the Roman forum from which orations, pleadings and funeral eulogies were delivered. It was so called because it was adorned with the rostra, or beaks of the ships taken in the first naval victory gained by the republic.

DEMONSTRATING USE OF NEW "STORAGE VAULT"



Mrs. Schuyler F. Herron of Boston showing how to bank away potatoes in the food conservation bureau's new "cold storage vault." The vault is built of layers of straw or rubbish and earth and covers the tubers safely from the frost.

HOOSIER SENDS FIRST U. S. SHOT INTO GERMANY

South Bend Man Is Hero of Initial Action by the Americans.

GEORGIAN GIVES THE ORDER

Indiana Sergeant Pulls the Lanyard Which Starts Pershing's Attack on the Kaiser's Armies—Americans All Eager for Action.

American Field Headquarters in France.—Indiana and Georgia divide the honor of having inaugurated America's land warfare against the Germans.

A sergeant from South Bend, Ind., pulled the lanyard to send the first shell tearing across the valley in the direction of the German positions.

A Georgia lieutenant gave the order "fire!"

The facts were established during the first visit paid by a correspondent to the first American battle front.

The correspondent reached the American position after a long motor ride through shell-battered towns. Leaving the motor in one of the towns, he walked the rest of the way.

The first American battery was almost walked upon before it was discovered. It was so well hidden under the trees and with foliage about it on a low-hung wire netting.

Gun of .75 Caliber Used.

Through the foliage in every direction the ground was undulating. At that moment there was a flash of flame through the mist. It was the crack of a .75 gun, and following it closely came the noise of the shell rushing through the air, becoming fainter and fainter as the projectile went on its way to the German position over the crest of a hill farther away. The muzzling of the artillery continued their work without even looking up.

A lieutenant from Georgia emerged. He was the officer who directed the first shot. He led the way down the slippery, muddy hill to a dugout covered over with sandbags and logs. There was met a lieutenant from Indiana of the same battery who directed the first 18 shots of the war against Germany from an observation point.

On the other side of the hill was found the first gun fired. The muddy gunners were hard at work cleaning their gun.

"This was the first gun fired in the war," the jaunty lieutenant said. "The sergeant inside the pit there fired it."

Looking into the pit, the lieutenant said: "Sergeant, where are you from?"

He's From South Bend.

A husky voice replied: "I'm from South Bend, Ind."

"Are you Irish?" asked the lieutenant.

"No, sir," the sergeant laughingly replied.

At this time orders came for this gun and others of the battery placed in nearby hills in sight and sound of each other to commence firing. The gun on the farthest hill went off with a roar and a faint stream of smoke was blown backward from the pit.

Inside the pit in which the correspondent stood a voice shouted out the range figures and the lieutenant repeated them. A voice inside the pit a moment later yelled that the gunner was ready to fire. The lieutenant gave the command to the gunners: "Wait your bubble."

The lieutenant, who was standing on a pile of mud which had been

moved from the pit, cautioned those about him to place their fingers in their ears. This was done and the lieutenant shouted the word "Fire!"

The gun barked quickly, the noise being followed by a metallic clank and the shell case was ejected and the gun made ready for the next load. The lieutenant told the correspondent the story of the first shot of the war, punctuating the narrative throughout with the orders "ready to fire," and "fire," which each time was followed by the report of the gun and the whizz of the shell.

"We came up the night before," the lieutenant said, "and got into position in a driving rain. No horses had arrived. I was anxious to get off the first gun and so were my men. I asked them if they were willing to haul the gun by hand to this place so that we could get the first crack at the Germans. They agreed unanimously, so we set out across the fields until we got over there at the base of that hill you can just see in the haze."

Hours to Prepare Gun.

"We had a hard time getting the gun, which we have not named yet, over those shell craters. But we labored for many hours and finally reached the spot. Then I got permission to fire."

"Strictly speaking, the first shot, which was in the nature of a tryout for the gun, simply went into Germany. The sergeant put a high explosive shell there at 6:15 o'clock in the morning."

Another officer here took up the narrative.

"I was in an observation point," he said. "There was a fog as the first shot went singing over. Suddenly the fog lifted and I saw a group of Germans. I directed my gun at them. The shrapnel burst overhead and they took a dive into the ground like so many rabbits."

The lieutenant grinned broadly, shook the water off his shrapnel helmet, and using both clinched fists to punctuate his remarks, said expressively: "It was great."

From the artillery lines to the infantry trenches was a considerable distance over more muddy hills. The correspondent found the infantry inside the trenches. There also were many wires which ran into switchboards, and American and French operators were sitting side by side directing operations.

Bell for Gas Attack.

A guide is necessary to reach the first line, especially when some of the trenches resemble irrigation ditches. The trenches the Americans are occupying begin from a screened position. On the way there shovels and tools were piled high below a hill on which there was a great bell for giving the alarm in case of a gas attack. There under cover were the company cooks busy warming up food that had been brought up in wagons.

Following the guide, the way winds in and out from left to right for many yards between interwoven branches that have been placed on the sides of the trenches.

The American privates in the front splashed through without hesitating, sometimes getting a footing on stepping stones in the muddy water and sometimes not. The trench turns sharply to the right and a voice warns, "Keep your head down," and the rest of the way the walking is difficult. Halting near a machine gun, the German positions directly opposite on a hill could be seen across the barbed wire of No Man's land. Lights appeared in a little town to the left.

There is a sort of a gentleman's agreement in this sector that towns over the line are not to be shelled. If one side violates the agreement the other side promptly fires shell for shell into a hostile town.

General Sibert, who has just completed a tour of the trenches, was asked how the morale of the Americans in the trenches was. He replied: "Morale? How could the morale of Americans be anything but good?"

A SIMPLY GOOD LIFE.

In the effort to appreciate various forms of greatness let us not underestimate the value of a simply good life. Just to be good, to keep life pure from degrading elements, to make it constantly helpful in little ways to those who are touched by it, to keep one's spirit always sweet and avoid all manner of petty anger and irritability—that is an ideal as noble as it is difficult.—Edward Howard Griggs.

Patents.

Application for a patent must be made in writing to the commissioner of patents at Washington. The applicant must also file in the patent office a written description of the invention or discovery and of the manner and process of making it in such full, clear, concise and exact terms as to enable those skilled in the arts and sciences to which it appertains or with which it is most nearly concerned to construct and use the same. When the nature of the case admits of drawings the applicant must furnish them of the required size. In all cases which admit of representation by model the applicant, if required by the patent office, must furnish a model.

Fate and Fancy.

Many of us feel that Fate has not treated us fairly—that if we had had such and such an opportunity how full and satisfying life would be, says a student of human nature. But Fate is pretty accurate, after all. If we only look around us we will discover and all too quickly, that those whom we consider more "fortunate" have as much and even more to contend than we have.

At the Front

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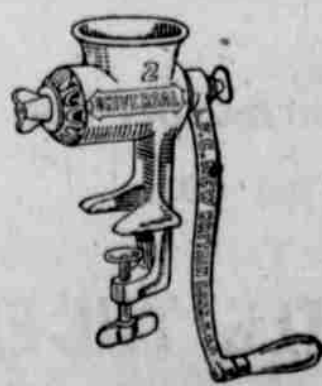
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